

<b>Naziv projekta:</b>	Studies on the isolation and identification of lactic acid bacteria from natural fermented yak and goat milk and their probiotic effects
<b>Sažetak projekta</b>	Bifidobacteria are often described as “probiotic” as they have beneficial effect on health of the host. Diet, antibiotic therapy, stress and other factors may disrupt delicate balance of gastrointestinal microflora. In this project different types of Chinese and Croatian milk (cow’s, goat’s, sheep’s and yak’s milk) were fermented by bifidobacteria and other lactic acid bacteria. During fermentation, specific parameters were studied: changes of pH value, lactic and other acids content as well as changes of probiotic cells concentrations. One of the most important parameter – changes of cell numbers during storage to ensure the therapeutic minimum was also analyzed. Since lactic acid bacteria act antagonistically to important human pathogens like Escherichia coli, Salmonella enteritidis, Enterococcus faecalis and Listeria monocytogenes, inhibitory effect of fermented different milk types with addition of prebioti
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